



Brandied Chocolate Fondue

Prep: 5 minutes

Cook: 3 minutes • Serves: 12

- 1 cup evaporated milk
- 4 cups dark or semisweet chocolate chips
- 1 tablespoon brandy

1. In small saucepot, heat milk over medium heat just until it simmers. Add chocolate to fondue pot; pour hot milk over chocolate. Let stand 3 minutes; add brandy and whisk until smooth. Makes about 5 cups.

2. Place fondue pot over medium-low flame. Add additional milk if it gets too thick.

3. Serve immediately with sliced apples, sliced pears, mini-marshmallows, whole strawberries, 2-inch pieces of bananas, pineapple chunks, pretzels and/or pound cake cubes.

Approximate nutritional values per serving:

404 Calories, 23g Fat (17g Saturated), 6mg Cholesterol, 22mg Sodium, 50g Carbohydrates, 0g Fiber, 1g Protein

Chef tip

Toss apple or pear slices with a little fresh lemon juice to prevent browning.